

OYSTERS, CAVIAR & BITES

Vegetable crudité (V, C, D, E, Mu) 65
yuzu ranch dressing

Caviar (30gr) (D, E, F, G, R) 695
blinis, crème fraiche & buddha's hand beurre noisette

Wagyu beef sliders (D, E, G, Mu, So) 70
crispy onion, pickled shiitake, Japanese mustard emulsion & cheddar cheese

Oyster (R, Sh, Su) 55 🍷
classic condiments

Rockefeller oyster (D, E, Sh) 55 🍷
seaweed & aged cheese

'Swedish nachos' (D, F, Su) 45
potato crisps, sour cream, vendace roe & dill

Gougères (D, E, G, V) 45
choux & aged cheese

STARTERS

Roasted cauliflower & truffle (D, G, N, So, V) 105
hazelnuts, parmesan & browned butter vinaigrette

Yellow beetroot (D, N, V, Su) 95 🍷
mushrooms, walnuts & beurre blanc

Stracciatella (D, V) 105 🍷
green onion, apricot & ginger dressing

Roasted scallop (D, E, G, Sh, So) 135
truffled scrambled eggs & crispy potato

Lobster roll (D, E, F, G, Sh, Mu) 165 🍷
spicy mayonnaise, brioche & coriander

Beef "steak tartare" (E, G, Mu, R, Su) 125
dijonnaise, parsley & egg yolk

Salad Niçoise (E, F, Su) 105
bluefin tuna, egg & olives

Seabass ceviche (F, R, So) 105 🍷
ponzu strawberries, salted turnips, myoga & "tiger's milk" vinaigrette

Salmon gravlax (E, F, G, Mu, R, So, Su) 95 🍷
miso mustard, trout roe & dill

Deep fried chicken 'buffalo style' (D, E, G, Su) 95
hot sauce, pickles & blue cheese

Salmon tataki (E, F, G, M, R, S, So) 95 🍷
avocado, cabbage salad, spring onion & ponzu

Grilled prawn (per pc) (D, E, Sh) 45
red curry dressing & ginger aioli

Beef carpaccio (E, G, R) 115
foie gras, orange, roasted pumpkin seeds & ponzu

MAIN COURSES

Brasserie Frantzén Caesar salad (D, E, F, G, Mu, N, Se, So) 165
chicken, pine nuts & beef short ribs 'kakuni'

Seabass 'chef signature' (D, F, Su) 205 🍷
butter sauce, anchovy, caviar & dill

Mushroom canneroni (D, E, G, V) 145
confit egg yolk & parsley

Warm celeriac salad (D, N, V) 175
velouté, goat cheese & walnuts

Mussels à la crème (D, E, Sh, Mu) 125
creamy mussel sauce, grilled onion, parsley & jalapeño mayonnaise

Beef "steak tartare" (E, G, Mu, R, Su) 175
dijonnaise, parsley & egg yolk

Salad Niçoise (E, F, Su) 175
bluefin tuna, egg & olives

Baby chicken (D, G, So, Su) 155
miso beurre blanc & burnt hay oil

Wagyu beef burger (D, G, Mu, E) 155
crispy onion, pickled shiitake, Japanese mustard emulsion & cheddar cheese

Veal schnitzel 'signature' (D, E, F, G, R) 345
veal jus, whipped umami browned butter & grilled lemon

Tenderloin (250gr) (C, D) 315
choose kampot pepper cream sauce **or** jalapeño bearnaise

Black angus ribeye (300gr) (C, D) 395
choose kampot pepper cream sauce **or** jalapeño bearnaise

Lamb rack (C, D, G, So) 195
grilled cucumber jus, wasabi & mint "raita"

Wagyu meatballs (D, E, G) 145
rigatoni, tomato & chili

Grilled Maine lobster (D, E, Sh) 525
jalapeño bearnaise & grilled lemon

Côte de boeuf (C, D, E, Su) 965
jalapeño bearnaise & veal jus

PICK YOUR SIDE

French fries with Japanese seasoning & parmesan cheese (D, E, G, Mu, Se, So, V) 45

Heirloom tomato salad with dijon mustard dressing & white onion (Mu, Su) 45 🍷

Green side salad with house vinaigrette (C, Mu, V) 45 🍷

Deep fried broccolini with sweet soy, mint & Thai basil (G, So, V) 55

Koshihikari rice & chives (D, V, Su) 45

Grilled corn with truffle vinaigrette & brown butter (D, G, So, V) 45

Deep fried Hasselback potato with browned butter & cream cheese (D, V) 45

Enhance your experience

TREAT YOURSELF WITH TRUFFLE & CAVIAR

Truffle (5gr) 125
Caviar (10gr) (F) 185

Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (Mu) - Mustard, (N) - Nuts, (R) - Raw, (Sh) - Shellfish, (Se) - Sesame, (So) - Soybean, (Su) - Sulphites, (V) - Vegetarian. Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of foodborne illness. Please notify your server if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled.

🍷 The Atlantis Atlas Project is our commitment to sustainability. We're supporting local farmers and the environment by responsibly sourcing ingredients that capture the very best of the UAE's fresh, local, and organic produce. Look for the Atlantis Atlas Project logo to choose a planet-friendly meal.

All prices are in UAE Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT.